

Valuable Lessons From Corn Shows

By H. GARMAN.

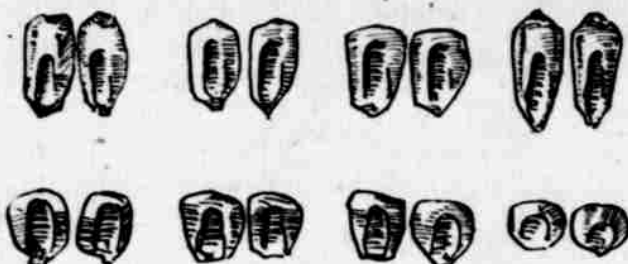
A GOOD seed must be the foundation of success in growing any crop, and the question is to what constitutes a good seed may well receive all the thought and attention the farmer can bestow upon it. Perfection of form and size, straightness of rows, uniformity in size of kernels, and a high percentage of grain to cob may all be presented by an ear of corn that is utterly valueless, when the essential of producing a perfect seed is considered.

One of the first points a judge should give attention to is the seed condition of samples. Is the germ sound and will it produce a good plant? A germination test is the best means of settling these questions, but unfortunately cannot be employed while one is judging corn shows. The farmer should test every ear he plants.

If the germ is slender and small, the plant is likely to lack vitality. Thin seeds tapering to their attachment produce weak germs, and consequently ears with such seeds must be discriminated against in scoring exhibits. The seed should be deep, but it must also be of medium width and thickness, for upon this depends the size of the germ, and the amount of food stored in the seed for the early maintenance of the plant.

Badly matured seeds sometimes present small blisterlike eminences

at the expense of the seed. A medium-sized cob is always best. There should be no vacant space at the tips of ears and none at the butts. Good ears shown at fairs sometimes have the tips completely and symmetrically covered with seed. This should be the condition of the majority of the ears produced by a variety, and in saving seed, ears with imperfectly



The Top Row Shown Are the Best, While Those at the Bottom Are Poor Short and Thick.

filled butts and with exposed tips of cobs should be rejected.

In the best-bred corns grown in the southern states the rows range from 16 to 24, the number present being always even in any normally developed ear. In flint corns grown in the northeastern states the number may be reduced to eight or ten rows.

Before we can make progress in improving corn, we must select an

by the planter each time. With big seeds and little ones, wedge-shaped and broad-oval, mixed in the trough of the planter, the number dropped has been found to range wider, with a costly percentage of hills lacking a sufficient number, and some without any at all. Uniformity of the seed, thus, besides denoting high quality, tends to increase the stand and yield

and lessen labor involved in replanting.

Samples are sometimes seen at corn shows with scattered grains differing markedly in thickness and width from the others. They are objectionable, both because such seed does not plant well, and because it shows cross pollination with other varieties. Premiums can be given to such samples only when the competing samples present more serious defects, such as traces of the mold causing sickness in stock, decayed kernels and imperfect development of germs.

A separate seed plot for each farmer, where his best ears can be planted, and the plants kept from contamination, or a strip from his choice seed planted through the middle of a large planting of the same variety, have both been suggested as means of keeping seed corn from the pollen of undesirable corn grown in the neighborhood. This matter is an important one.

When one has selected the variety best answering his purpose, his work is only begun. He should not rest satisfied as long as anyone has a better strain of the variety. When he gets a crop from it, the very best ears should be selected for seed from the very best plants, and these ears ought to be thoroughly cured before severe freezing weather arrives, either by placing on shelves or suspending by wire in an attic or other dry place, or else by the careful use of artificial heat.

A common practice among those who handle large quantities of seed is to cure on narrow shelves, the ears being placed in a single layer, or at any rate not in very deep layers, so that the air may circulate freely about each one.

A well-matured corn so preserved germinates better than corn kept in a crib, or in a box, or bin. Good seed corn should germinate 99 per cent, and any ears not giving this percentage should be rejected. The only way to determine whether or not it is up to this standard is by testing each ear in the spring before planting time, and it is customary among those who have taken up the task of improving seed corn to construct shallow trays, three or four inches deep, and marking off a piece of Canton flannel in two-inch squares, place it in the bottom, or on a layer of moist sand, and with each square numbered to correspond with an ear, take out a half dozen kernels from each and place them in the corresponding square. Then another piece of moist flannel is placed over them, and, covering with a lid or piece of glass to preserve the moisture, the tray is set in a warm place. If kept in a room where the temperature ranges from 70 to 80 degrees Fahrenheit for five days, the kernels in some squares may be found to have germinated freely, unevenly, or not at all, while in others they will have germinated well, showing that the seeds of the ear they came from are of strong vitality. The ears so germinating are the ones to save. They greatly increase the prospects of a perfect stand and more vigorous subsequent growth.

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Uniformity in shape and size of seed is especially important, and no one feature tells more unmistakably the care a sample has had in the way of selection and breeding. Seeds produced at the extreme tips and butts of ears of necessity differ somewhat in shape from those in the middle of the ear where each seed is restricted by its fellows. But the greater part of the length of an ear the size and shape should be so close that the same number of seeds will be dropped

over the germ, due to a separation of the cuticle from its attachment. Again, if the whole area over the germ is deeply sunken, it indicates lack of maturity and consequent excessive shrinkage. Failure of the grain to separate readily from the cob is another indication of lack of ripeness. A brown or pink discoloration about the germ or the attached end of the seed is very objectionable, as is also the presence of mold or rotten seeds.

Again, upon the general shape of the seed depends to some extent the quantity of grain produced.

If the seed is very wide, contracts rapidly to its attachment, and is rounded without, a great deal of space is left between the kernels that might just as well be filled. The grains should fit snugly against each other at all sides, and a medium wedge-shape, with a small shoulder at each side above the attached tip best serves this purpose. As already stated in considering the germ, the seed must not taper too rapidly, otherwise a vacant space will be left next the cob, and the taper should be alike on the two sides, the germ being in the middle. A very thin seed is to be avoided; it gives too little room for the germ, and generally denotes immaturity.

In a well-ripened, well-cured ear, the seeds should not give way when the ear is given a slight twist with the hands. They should support each other firmly, and when shelled ought to come free from the cob, with no adhering chaff and with the tips entire.

The general shape of an ear of corn may range widely with variety. Some should, according to present standards, be cylindrical from butt nearly to tip, others should taper slowly, and still others more rapidly and decidedly. Yet it may be said that in working for high yield the best results are likely to be secured with the cylindrical ear. Ears which taper are likely to bear shallow seeds toward the tip of the cob, and when shelled out give too small a total weight of grain. This may be said, I think, in the face of the fact that the majority of recognized varieties, and some of the very best, taper more or less. The taper ear seems to me likely in the end to be displaced by its more shapely competitor.

The cob should neither be very small nor excessively large. The former indicates lack of vigor, the latter coarseness, and is generally developed

standing his protest that he was out of work and hungry and killed the rabbit for food only.

The prisoner was Jasper Svarka, twenty-four years of age, a former farm hand who had been out of work for some time. Svarka saw a rabbit near Short Hill's and he buried a stone at it. His aim was good and he killed the rabbit. He picked it up and was carrying it under his arm when Special Game Warden Charles Meyers espied him. Svarka admitted that he had killed the rabbit, and he also admitted

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The game warden arraigned Svarka before Justice Lane at Far Hills, who, when the circumstances were explained to him, imposed a fine of \$22.35. Svarka said he did not have any money to pay the fine and he was sent to jail for 30 days in default. Somerville (N. J.) Dispatch to New York Sun.

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The KITCHEN CABINET

He who is not conscious of pleasure when he eats is not worthy to sit at table with the elect.

For the masses in all lands the usual diet is still mainly of foods locally and inexpensively produced.

OLD ECONOMICAL DISHES.

Take a slice of round steak, cover with a layer of sliced potatoes, a layer of onions and on top two sliced green peppers. Season and add a pint of boiling water, cover and bake two hours.

Veal With Onions.—Brown a slice of veal in butter until well browned on both sides. Fill the frying pan with sliced onions, add two bay leaves, four pepper corns and enough boiling water to cover the meat. Cook until the meat is tender.

Noodles and Ham.—Butter a quart mold, sprinkle thickly with fine bread crumbs and line with cooked noodles which should be cold. Then put a layer of chopped ham, highly seasoned, a layer of noodles until the dish is full. Cover with a plate and bake one hour. Turn out on a platter and serve with spinach or sauerkraut.

Spiced Carrots.—Cook until tender young carrots, sprinkle with flour, powdered cloves, butter, lemon juice, reheat and serve with parsley as a garnish.

Apples and Onions (Flemish Onions).—Slice thinly green apples and onions, sprinkle with flour and brown in butter, using equal quantities of apple and onion. Place in layers in a baking dish with buttered crumbs, season with lemon juice and finish the top with buttered crumbs. When the crumbs are brown the dish is ready to serve.

May Day Cake.—Soften half a cupful of butter, add a cupful of sugar, two-thirds of a cup of milk alternately with two and a half cupfuls of flour which has been sifted with two teaspoonfuls of baking powder and a half a teaspoonful of salt. Fold in the whites of three eggs. Divide into three portions. Color one portion rose, and flavor with rose extract, color one green and flavor with pistachio. Bake in layers, putting the layers together with boiled icing to which is added chopped raisins and nuts. Frost with white icing and decorate with pink and green candies.

A quick dessert and one always liked is this—cut fine two or three kinds of fruit, serve in sherbet cups with a little sugar sirup to sweeten.

SOME DISHES OF CURRY.

Curry is made up of various spices; the word itself means "bazaar stuff." In our markets may be bought various combinations called curry powder which suit different tastes. These put up by reliable firms are satisfactory.

Curried Cauliflower.—Have ready a well-cooked, seasoned cauliflower. Place it on a dish and season with a dash of cayenne pepper. Pour over the cauliflower a sauce prepared as follows: Melt a half cupful of butter, add two tablespoonfuls of flour and two teaspoonfuls of curry powder. Cook together until well blended, stir in a cupful of hot milk and a shaving of onion, add a dash of salt. Mushrooms are delicious served with curry in the sauce.

Mulligatawny.—Fry a minced onion till brown in half a cupful of butter, with a chopped green pepper and a few chilies and a clove of garlic. Add any bits of cold fowl cut in dice and half a cupful of cold minced lamb or mutton. Allow the mixture to brown, add half a cupful of boiled rice, one tablespoonful of curry powder, a chopped green apple, half a cupful of finely sliced egg plant or squash or other vegetable, and equal amounts of green peas or beans cooked. Cover with a pint of chicken gravy and season well. Serve hot.

Curried Eggs.—Mince a green apple and fry with an onion in a little butter until brown. Stir in three teaspoonfuls of curry powder, add half a dozen pounded Brazil nuts or almonds. Mix a teaspoonful of flour with a cupful of seasoned stock, add to the curry and simmer ten minutes. Have ready six hard cooked eggs cut in halves; add them carefully to the sauce and let stand to get well heated. Serve with crisp crackers or toast well buttered.

Curry and rice is such a standard dish that it hardly needs to be mentioned. Coconut and curry with a

Fern Was Peeved. According to an eminent botanist, plants are so sensitive that they resent neglect and are susceptible to kind treatment, showing their gratitude in charming ways. We are therefore the more ready to believe a story told us a day or two ago by a lover of nature. He was watering a fern on a cold morning. He forgot to temper the water. The fern, incensed by the shock, leaped from the pot and bit him savagely in the leg.—Phillip Hale, in Boston Herald.

good dash of cayenne is a favorite combination. Rice should be cooked so tender that it may be easily crushed between the fingers.

SPRINGTIME DISHES.

A most crisp and refreshing salad is that of head lettuce and cucumbers with a garnish of red pepper, cut in strips. Rub the salad bowl with the cut side of a clove of garlic, arrange the crisp leaves of lettuce, well dried in it,

then sliced cucumbers, sprinkled with a bit of chopped onion and pepper. Cover with French dressing made of four tablespoonfuls of olive oil, one of vinegar and salt, and paprika to taste. **Spanish Rice and Cheese.**—Cook a half cupful of rice in a quart of boiling water, drain and dash on cold water so that each grain stands out full and white. Put into a bowl a glass of currant jelly, pour over it a cupful of boiling water and stir rapidly until the jelly is dissolved. Pour over the rice and cook twenty minutes. Then take from the fire, add two cupfuls of walnuts, chopped fine, one-half cupful of grated cheese, one-half cupful of cream, whipped. Arrange lettuce leaves for individual salad dishes. Put two heaping tablespoonfuls of the rice on each, and garnish with a tablespoonful of whipped cream.

Salmon Salad.—Take a can of salmon, add equal measure of chopped celery, a few olives finely minced, and a sour pickle also chopped, a half cupful of freshly grated coconut and serve on lettuce with a plain boiled dressing which has been made rich by the addition of whipped cream.

Quick Graham Bread.—Beat together one egg and two tablespoonfuls of sugar, and a cupful of sweet milk in which a teaspoonful of soda is dissolved. Melt a tablespoonful of butter and add one-half cupful of sifted flour and two teaspoonfuls of cream of tartar. Sift and add one and a half cupfuls of graham flour. Beat well and bake in a single loaf bread pan. This is best eaten warm.

Water crease often, with no dressing but salt, makes a delicious and especially wholesome spring salad.

If there were no such thing as a display in the world we might get on a great deal better than we do, and might be infinitely more agreeable company than we are.

TOOTHSONE DISHES.

For the vegetarian here are some good dishes to add to the list:

Carrots With Peas.—Cut carrots in three-inch slices and cook until tender. Scoop out the center, leaving a well-shaped receptacle to hold the seasoned peas. Use these as a garnish around any loaf or round pecan loaf.

Peanut Loaf.—Take half cupful of rice, cover with cold water, and let stand over night. Drain and add slowly three pints of boiling water; cook until soft throughout. Take a cupful of the drained rice, add a cupful of pecan nuts, finely chopped, one cupful of cracker crumbs, one cupful of milk and one egg slightly beaten, one and a half teaspoonfuls of salt and a few dashes of pepper. Turn into a small buttered bread pan, smooth and spread with a tablespoonful of melted butter. Bake in a moderate oven one hour. Remove to a hot platter and surround with white sauce and carrot timbales.

For the sauce use two tablespoonfuls of oil, a cupful of flour and a cupful of this cream. When the butter is melted and bubbling hot add the flour, and when well mixed add the cream. Cook until smooth. Season with salt and pepper.

Pea Roast.—Take three cupfuls of dry bread that has been rolled and put through a sieve. Drain a can of peas and rinse well with cold water. Put in a saucepan and cover with cold water; bring to the boiling point and boil three minutes. Drain and force through a sieve (there should be a half cupful of pulp). Mix the crumbs and pulp, add a fourth of a cupful of chopped walnut meats, one egg slightly beaten, one tablespoonful of sugar, salt, pepper, a fourth of a cupful of melted butter and three-fourths of a cupful of milk. When well blended turn into a paraffin lined bread pan, cover with buttered paper and bake forty minutes in a slow oven. Serve with tomato sauce if so desired.

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RAPE PATCH GOOD FOR SUMMER PIG FEED



A Profitable Bunch of Hogs.

(By JAMES G. FULLER, Wisconsin Experiment Station.)

Sow a patch of rape. It will furnish the growing pigs with a wealth of palatable green feed, and if given a chance to "come back," will produce a crop after crop of excellent succulence.

The most satisfactory method of growing this crop for swine is to provide three yards of about equal size and seed them three weeks apart with one and one-fourth bushels of oats and five pounds of rape to the acre. The first lot, of course, is generally sown

as soon in the spring as the ground is dry enough to work.

The pigs can be turned on to the first lot as soon as the rape is from 14 to 18 inches in height, and as soon as they have eaten it down to fur or five leaves to the stock, the pigs are transferred to the next patch and so rotated from one lot to the other throughout the summer.

If well supplied with satisfactory forage during the summer months, pigs can be finished for market and fattened off quickly as soon as the crop matures.

MAKING MONEY IN PORK PRODUCTION

Quality Is More Important Than Size in Breeders—Avoid Elephantine Animal.

It is mighty hard work to correct your lack of ability as a feeder by buying a coarse-boned breeding boar. The best type of swine have been evolved from the experience of breeders and packers.

Quality is more important than size in selecting the breeding stock. We are at the beginning of a period of enlightenment concerning the possibilities of hog farming.

Heavy feeding does not always produce proportionate gains. At five months of age, the pig's most valuable asset is about one hundred and twenty pounds of bone and muscular development, aided and supported by a keen and natural appetite.

Avoid the elephantine hog or steer—they are freaks that cannot be relied upon to give a carcass of great value or weight.

The liberality of pasture affords the growing pigs the exercise necessary to produce perfect health and body development.

Get a farm, young man, and raise good hogs.

It is a mistake to think we can find profit in buying milk feeds to supplement our corn crop, and neglect to provide pasture and forage crops.

Coarseness indicates low vitality, sluggishness and slow-feeding qualities.

The ideals of the breeder and packer are coming more and more toward one common standard. The demands of the packers are the reason for show-yard excellence.

When farmers recognize the possibility of exclusive pork production as a specialized branch of animal industry, and evolve systems of farm management adapted to the business, it will become attractive as a business proposition, and herds of well-bred hogs will become common in many localities where few good hogs are now seen.

RIGHT TREATMENT FOR FENCE POSTS

Pile Neatly and Allow Them to Thoroughly Season—Plan for Charring.

When most farmers prepare to build fences they set green posts and then when they begin to rot off at the top of the ground after four or five years they grumble and fret a great deal about the trials and tribulations of fencing. As a matter of fact, if the posts are neatly piled in the dry and allowed to thoroughly season, and then are treated by charring the end which is to be placed in the ground, and the top, which should be slanting, is painted with red lead and linseed oil, they will last 50 or 60 years.

Here is the method for charring. Build a heap of logs 10 or 12 feet long, set it on fire, and when burning briskly, lay upon the fire the ends of as many posts as it will accommodate crosswise. Turn them over a time or two, and when slight coal has formed upon the surface, throw them into a pile and put on others. You can treat four or five hundred a day and if practiced by every farmer when building fence it would save enough in a few years to build good roads in every community.

MANY LITTLE JOBS FOR BUSY FARMERS

Lambing Ewes—Should Have Proper Shelter—Clean Up the Henhouse.

Sorry you did not fix up a house for the lambing ewes? May lose a rough lamb to pay for a new one.

The spring pigs are coming along now. Thousands die every year from too much cold wind.

Get into the grape vines with a knife and pruning shears, if you know how to prune. Otherwise keep out.

Now is the time when the lice get busy in the chicken house. At 'em with the kerosene can and the white-wash brush.

What a pity to let the baby chicks perish in the cold wind for lack of shelter.

The spring crop of calves is coming now. Ditch them by using a bit of caustic instead of sawing them off a year later.

Do not give the sow's nest too much litter at farrowing time. Many pigs are destroyed by a too full nest.

No nest ever made for a hen beats a half barrel laid on its side, particularly for March weather.

The bees will be taking a spring flight. Examine them after they come back to ascertain if they have enough food to last till the blossoms come.

A strong spring wind will dry all the moisture out of the tree roots if left exposed long while planting.

The climbing cutworm is working away on the newly set trees and vines these nights. Keeps out of sight in daytime. Keep him away by a strip of stiff paper put around the plant and pushed an inch into the soil.

Make a fair written contract with the hired man. Saves misunderstandings.

An hour in the workshop repairing now will save time later when it is more valuable.

The heavy rains and strong winds will push over the fence posts. Straighten them up.

Potatoes will sprout now if given light and air.

BUCKWHEAT IS BEST GRAIN FOR POULTRY

Chickens and Turkeys Allowed to Harvest Crop—Trampling Down Does No Damage.

(By A. J. LEGG.) Buckwheat is the best grain crop that we have ever tried to furnish a foraging ground for poultry.

I sow late in July and allow the chickens and turkeys to harvest it. They are all the better for the exercise and the only cost is for the seed and work of preparing the soil and sowing it.

Late in last July I sowed about one acre where the chickens and turkeys could have free access. They began to work on it as soon as the grains were filled and were at work on it for nearly two months.

If it is trampled down on the ground the grains will not damage unless it is warm enough to sprout them. Buckwheat will lie on the ground all winter and grow in the spring.

A buckwheat stubble makes an excellent feeding ground for poultry during pleasant days throughout the fall and winter season and the poultry enjoy the exercise.

Our hens, pullets and September hatched chicks are all in fine condition, largely due to the buckwheat to which they have free access.

HUNGRY, KILLS HARE, JAILED

Man, Long Out of Job, Secures Food With Rock, But Is Caught and Fined.

Another rabbit killing case, which in some respects rivals the famous Oscar Phillips arrest in North Plainfield, was up before Justice Peter D. Lane at Far Hills, and as the prisoner had not the money to pay his fine he was sent to the county jail for 30 days, notwithstanding his protest that he was out of work and hungry and killed the rabbit for food only.

The prisoner was Jasper Svarka, twenty-four years of age, a former farm hand who had been out of work for some time. Svarka saw a rabbit near Short Hill's and he buried a stone at it. His aim was good and he killed the rabbit. He picked it up and was carrying it under his arm when Special Game Warden Charles Meyers espied him. Svarka admitted that he had killed the rabbit, and he also admitted

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